

Department of Public Health and Social Services Division of Environmental Health **Food Establishment Inspection Report**









Inspection Date: 5/17/17 Sanitary Permit No.: 160002958

Location: Lot 12-2 Thru 9, #350 J. Cruz Ave. Agana Heights

Time 9:20 In:

Time Out:

Establishment Type: 10:44

School

Area Number:

Phone Number:

472-1500

Inspection Reason:

Regular

Regular

Regular

Grade:

10

No. of Risk Factor/Intervention Violations:

Establishment Name: Sodexo Food Service - Agana Heights Permit Holder: Sodexo Management, Inc.

Rating:

No. of Repeat Risk Factor/Intervention Violations:

Follow-up Date:

Follow-up:

6/17/2017

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Risk category:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R. IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit points

Coi	mpliance	Status	cos	R	PTS
	Supervision				
1	ln	Person in charge present, demonstrates knowledge, and performs duties	N	N	6
		Employee Health			
2	In	Management awareness; policy present	N	N	6
3	In	Proper use of reporting, restriction, and exclusion	N	N	6
		Good Hygienic Practices			
4 In Proper eating, tasting, drinking, N betelnut, or tobacco use					
5	In	No discharge from eyes, nose, and mouth	N	N	6
		Preventing Contamination by Hands			
6	ln	Hands clean and properly washed	N	N	6
7	IN	No bare hand contact with ready-to-ea foods or approved alternate method properly followed	t N	N	6
8	In	Adequate handwashing facilities supplied and accessible	N	N	6
		Approved Source			
9	In	Food obtained from approved source	N	N	6
10	N/O	Food received at proper temperature	N	N	6
11	In	Food in good condition, safe, and unadulterated	N	N	6
12	N/A	Required records available: shellstock tags, parasite destruction	N	N	6
		Protection from Contamination			
13	ln	Food separated and protected	N	N	6
14	ln	Food contact surfaces: cleaned and sanitized	N	N	6
15	ln	Proper disposition of returned, previously served, reconditioned, and unsafe food	N	N	6
		GO	OD R	ET/	AIL F

Со	mpliance	Status	cos	R	PTS		
		Potentially Hazardous Food (TCS Food)				
16	N/A	Proper cooking time and temperatures	N	N	6		
17	N/O	Proper reheating procedures for hot	N	N	6		
18	N/O	Proper cooling time and temperatures	N	N	6		
19	N/O	Proper hot holding temperatures	N	N	6		
20	N/O	Proper cold holding temperatures	N	N	6		
21	N/O	Proper date marking and disposition	N	N	6		
		Consumer Advisory					
22	N/A	Consumer Advisory provided for raw or undercooked foods	N	N	6		
Highly Susceptible Populations							
23	ln	Pasteurized foods used; prohibited foods not offered	N	N	6		
		Chemical					
24	N/A	Food additives: approved and properly used	N	N	6		
25	ln	Toxic substances properly identified, stored, used	N	N	6		
	Cor	nformance with Approved Procedures					
26	Out	Compliance with variance, specialized process, and HACCP plan	N	N	6		
	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.						

most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit

Safe Food and Water				
Pasteurized eggs used where required	1			
28 Water and ice from approved source	2			
Variance obtained for specialized processing methods	1			
Food Temperature Control				

Co	Compliance Status			R	PTS
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles:			1

Person in Charge Monique Hernandez

DEH Inspector (Print and Sign)

Katherine Duenas

Mony Henrose.

5/17/2017

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Secondary Inspector:

Tertiary Inspector:



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		Food Temperature Control			
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
		Food Identification			
34		Food properly labeled; original container			1
		Prevention of Food Contamination			
35	Out	Insects, rodents, and animals not present	N	N	2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
		Utensils, Equipment and Vending			
44	Out	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	N	N	1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
		Physical Facilities			
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	Out	Physical facilities installed, maintained, and clean	N	N	1
53		Adequate ventilation and lighting; designated areas use			1
		Documents and Placards			
54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS				
Item/Location	Temperature (oF)	Item/Location	Temperature (oF)	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted today; previous inspection was conducted on 4/8/15 (No Grade). The following violation were observed:	
26	HACCP Logs were not completed for the following: - Thermometer Calibration Logs - Sanitizing Solution for buckets All logs shall be completed to ensure compliance with approved HACCP Plan.	5/27/2017
35	Outer openings observed at the exit screen door of the kitchen door. The screen door shall be repair or replaced in order to prevent the entrance of flies and other pests.	6/17/2017

Person in Charge (Print and Sign) Monique Hernandez

DEH Inspector (Print and Sign)

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Door seal on stand up chiller is in disrepair and shall be replaced. All equipment shall be properly maintained and in good repair.	6/17/2017

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
52	Observed exposure of rebar on employee restroom ceiling; Ceiling in kitchen area is not smooth and easily cleanable. The ceilings shall be smooth, easily cleanable, and nonabsorbent.	6/17/2017
	Discussed above violations with the Person In Charge, Monique Hernandez Removed "A" Placard No. 00842 Posted "A" Placard No. 02401	
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Person in Charge (Print and Sign) Monique Hernandez

DEH Inspector (Print and Sign)

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